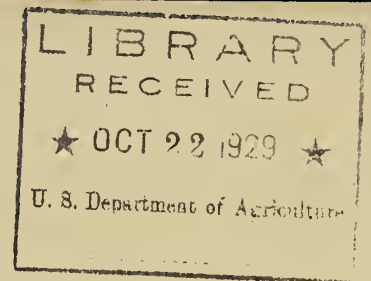


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THE HOUSEHOLD CALENDAR

A radio talk by Mrs. Rowena Schmidt Carpenter, assistant to the chief, Bureau of Home Economics, delivered through Station WRC and 32 other stations associated with the National Broadcasting Company, Friday, October 11, 1929.

How do you do, Homemakers!

Judging from the weather man's report and my own feelings as I stepped out this morning, Jack Frost is hard upon our trail. That reminds me to suggest that you rescue from your garden or your vegetable man a supply of green tomatoes before it is too late. As fresh vegetables are rapidly going off the market in many communities, green tomatoes add to the variety of your meals because they can be worked up into so many tasty dishes. You doubtless have your own choice recipes for using them, but you may like to try a few that we have developed in our Bureau kitchens.

One of the old stand-bys for a fall vegetable dish is fried green tomatoes. They are cut into half-inch slices, sprinkled with salt, dipped in flour, cracker meal, or fine bread crumbs, and fried until tender in a little fat. If your family is fond of onions, fry a few slices of onions with the tomatoes.

Stewed and escalloped green tomatoes may be prepared following the directions you use for ripe tomatoes, making sure that you allow sufficient time to cook them tender. Because the skins of green tomatoes are rather thick and tough, they should be removed by scalding.

Cream of green tomato soup is a good dish for lunch these chilly days. Again, you can easily adapt your favorite recipe for making cream soup from ripe tomatoes. A small onion, cut fine and browned in fat, and a little curry powder develop a delicious flavor in green tomato soup.

For dessert, surprise the family some day soon with a green tomato pie. Our recipe is found on page 65 of the little book called "Aunt Sammy's Radio Recipes". Many of you have written for Aunt Sammy's recipes. We are still glad to send them free for the asking.

Mock mince meat, just as delicious and not as rich as the usual mince meat containing beef, is made from green tomatoes, tart apples, raisins, currants, and citron, spiced with cinnamon, allspice, and cloves, and sweetened with brown sugar. This green tomato mincemeat may be sealed in scalded jars and kept for use in the winter.

If the frost catches your garden with a great surplus of unripened tomatoes, you may want to put up some green tomato marmalade. And I am sure that most of you who are putting up relishes just now find green tomatoes called for in many

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of your recipes. By the way, green tomatoes may be put down in brine and used later in the year in making pickles and relishes.

One of our favorite pickle recipes that Dr. Stanley mentioned in our pickle-making interview some weeks ago may be made from dilled green tomatoes as well as from dilled cucumbers. Perhaps you wrote us for that recipe; you remember that the sliced dill pickles are stored in a sweet, spiced vinegar to which a little olive oil is added. If you haven't the recipe and want to try these pickles, write us for our sweet spiced dill pickle recipe.

We will be glad to send you the other green tomato recipes I have described.
--- And now goodbye, Homemakers, until next Friday.